

Installation and Operation Manual



WHATCOM

Rotisserie

*Gas-Fired, Vertical, Stand and
Countertop Models*

WHATCOM GAS VERTICAL ROTISSERIE

WS-GVR-(6, 10)

WS-GVR-(6, 10)-CT

WS-GVR-(6, 10)-DD

WOOD  STONE

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**INSTALLATION AND OPERATION MANUAL FOR THE
WOOD STONE WHATCOM VERTICAL ROTISSERIE**

GAS-FIRED ROTISSERIE

GVR-10-(CT)-(DD)-(NG, LP) MODELS

GVR-6-(CT)-(DD)-(NG, LP) MODELS

FREE-STANDING, COUNTERTOP AND DOUBLE DOOR MODELS

ADDITIONAL COPIES AVAILABLE UPON REQUEST



Shown: GVR-10



Shown: GVR-10-CT



**INSTALLATION AND OPERATING INSTRUCTIONS FOR THE WOOD STONE
GVR-10-(NG, LP)-(DD) AND GVR-10-(NG, LP)-(DD)-CT
WHATCOM GAS-FIRED ROTISSERIE**

RETAIN THIS MANUAL FOR FUTURE REFERENCE

Additional copies of this manual at woodstone-corp.com.

For prompt responses to service/maintenance questions, call us at @ 1-800-988-8103.

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE

Please read this entire manual before you install the rotisserie. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials concerning any installation restrictions or the need for inspection of the rotisserie installation in your area.

IMPORTANT: Consult your local gas supplier for a statement outlining a procedure to be followed in the event you smell gas. Post the statement in a prominent location.

It is recommended that this oven be installed, maintained and serviced by
authorized professionals.

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

POUR VOTRE SÉCURITÉ: Ne pas entreposer ni utiliser d'essence ou d'autres vapeurs de liquides inflammables ou des liquides dans les environs de ce ou de tout autre appareil.

For use only on noncombustible floors.
Installer sur un plancher incombustible seulement.

Always keep the area under and around this appliance free and clear of any and all combustible materials.



WARNING: Do not pack required clearance spaces with insulation or other material.

**IN THE EVENT OF A POWER FAILURE, NO ATTEMPT SHOULD BE MADE TO OPERATE THIS APPLIANCE.
DISCONNECT THE POWER SUPPLY TO THE APPLIANCE BEFORE CLEANING OR SERVICING.**

This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

WARNING: Improper installation, adjustment, alteration, service or maintenance can result in property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

AVERTISSEMENT: L'installation, le réglage, la modification, la réparation ou l'entretien incorrect de cet appareil peut causer des dommages matériels, de blessures ou la mort. Lire attentivement les instructions d'installation, de fonctionnement et d'entretien avant de procéder à son installation ou entretien.

SAVE THE INSTRUCTIONS

The Wood Stone Gas Vertical Rotisserie
has been tested and approved by Intertek Testing Services and
conforms to ANSI Z83.11 Ed. 4;
is certified to CSA 1.8 Ed. 4;
and to NSF/ANSI 4.



Intertek
ANSI Z83.11
CSA 1.8

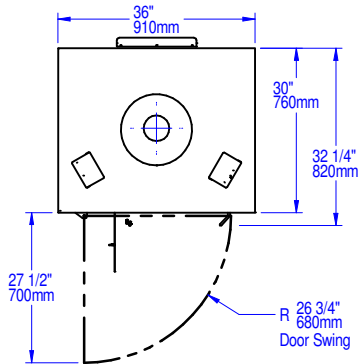


Intertek
ANSI/NSF 4



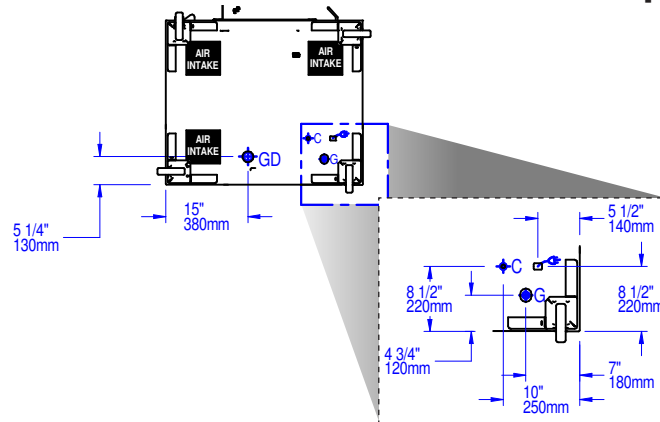
Single front door model shown. Two door (front/rear) option available.

Plan view



Bottom view

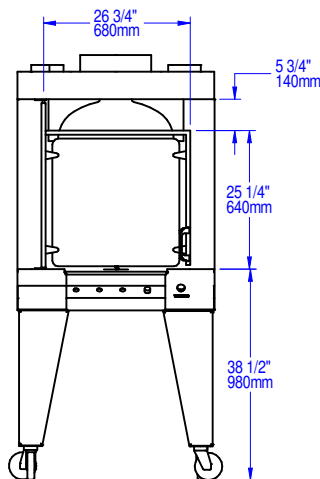
w/ bottom utility connections
on (optional) rear door models



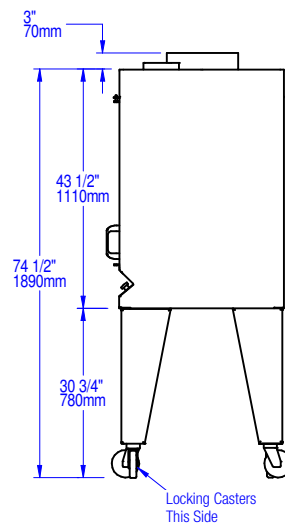
 Air intake: Do not
facade or cover over

**Shipping weight: 750 lbs.
340 kg**

Front view

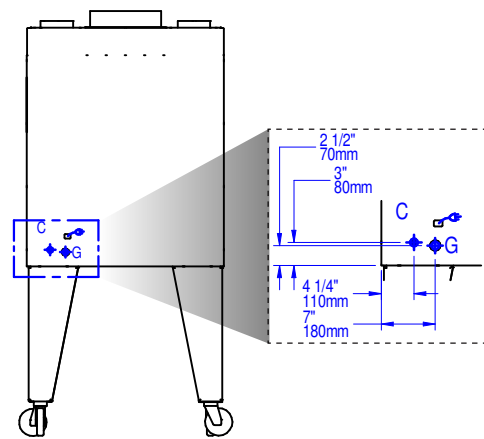


Side view



Rear view

w/ standard rear utility connections



UTILITY SPECIFICATIONS



Gas

3/4 inch FNPT inlet
115,000 BTU/hr Natural Gas
OR
115,000 BTU/hr Propane (LP)
Maximum gas inlet pressure
1/2 psi (14" W.C.)

Electrical

120 VAC, 1.3 A, 60 Hz (NEMA 5-15 plug)
220–240 VAC, .4 A, 60 Hz (by others)

Water

Inlet: 1/4" FNPT 
Drain: 1-1/2" outlet 

All utility connections made on the rear
or bottom of the unit.

Refer to data plate when installing.

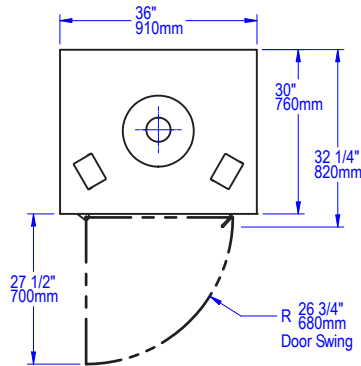
Venting

The Whatcom Vertical Rotisserie must be vented
using a Listed Type 1 exhaust hood, or one
constructed in accordance with NFPA 96 and all
relevant local and national codes, and in a manner
acceptable to the authority having jurisdiction.



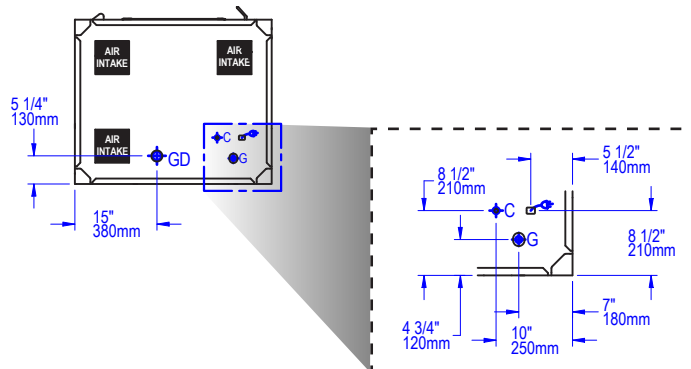
Single front door model shown. Two door (front/rear) option available.

Plan view



Bottom view

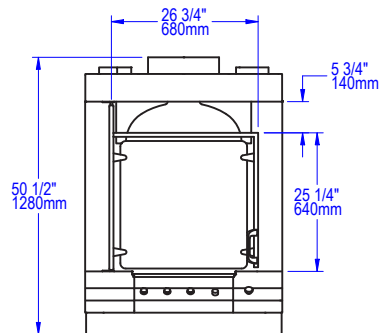
w/ bottom utility connections
on (optional) rear door models



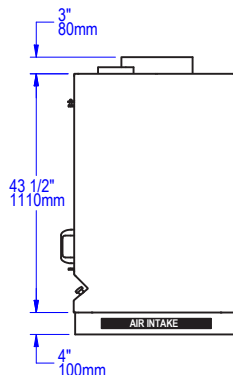
 Air intake: Do not
facade or cover over

**Shipping weight: 600 lbs.
272 kg**

Front view

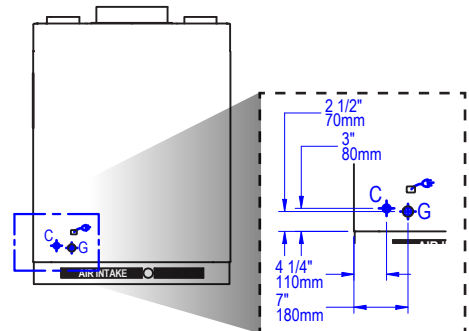


Side view



Rear view

w/ standard rear utility connections



UTILITY SPECIFICATIONS



Gas

3/4 inch FNPT inlet
115,000 BTU/hr Natural Gas
OR
115,000 BTU/hr Propane (LP)
Maximum gas inlet pressure
1/2 psi (14" W.C.)

Electrical

120 VAC, 1.3 A, 60 Hz (NEMA 5-15 plug)
220–240 VAC, .4 A, 60 Hz (by others)

Water

Inlet: 1/4" FNPT 
Drain: 1-1/2" outlet 

All utility connections made on the rear
or bottom of the unit.

Refer to data plate when installing.

Venting

The Whatcom Vertical Rotisserie must be vented using
a Listed Type 1 exhaust hood, or one constructed in
accordance with NFPA 96 and all relevant local and
national codes, and in a manner acceptable to the
authority having jurisdiction.



CLEARANCES

FRONT

- Allow **36"** to allow for door swing and user access.

SIDES

- Minimum clearance from sides of rotisserie to **combustible** construction is **6"**.
- Minimum clearance from sides of rotisserie to **non-combustible** construction is **0"**.

BACK

- Minimum clearance from back of rotisserie to **combustible** construction is **6"**.
- Minimum clearance from back of rotisserie to **non-combustible** construction is **0"**.

FLOOR

- Installation on **non-combustible** floors only.

OPTIONAL REAR DOOR MODELS - BACK

(model number includes "-DD")

- Minimum clearance from back of rotisserie to **combustible** construction is **12"**.
- Minimum clearance from back of rotisserie to **non-combustible** construction is **0"**.
- However, allow **36"** at rear to allow for door swing and user access.

WARNING: Do not pack required clearance spaces with insulation or other material.

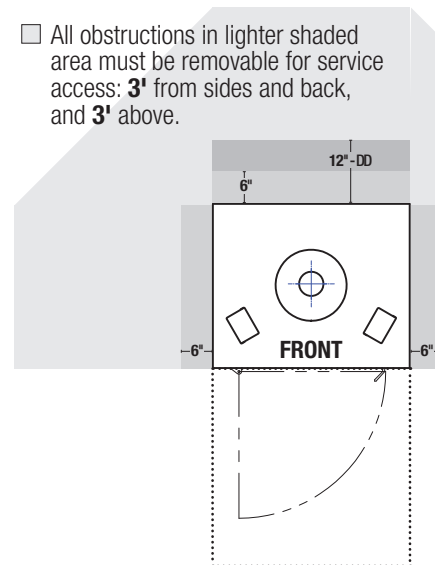
SERVICE ACCESS

Countertop models must allow access all the way around and above unit as shown below.

Caster units must be able to roll completely free from obstructions to allow access as shown below.

□ All obstructions in lighter shaded area must be removable for service access: **3'** from sides and back, and **3'** above.

□ Darker shaded areas indicate min. clearance to **combustible** materials.
Min. clearance to **non-combustible** materials = **0"**



□ Leave area within dotted lines open (3') to allow door swing and user access.
With optional Double Door models, the same access (3') is also required.

VENTING

The Wood Stone Whatcom Gas-Fired Rotisserie must be vented using a Type 1 Listed exhaust hood or one constructed in accordance with the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96. The hood should completely cover, and extend a minimum of 6 inches beyond, the edge of the rotisserie on all sides.

IT IS NEVER APPROPRIATE TO USE "B VENT" IN ANY PART OF AN EXHAUST SYSTEM CONNECTED TO THIS ROTISSERIE.

VERY IMPORTANT! WOOD STONE RECOMMENDS THAT YOU SUBMIT VENTING PLANS TO LOCAL CODE AUTHORITIES BEFORE PROCEEDING WITH INSTALLATION AS THEY MAY HAVE ADDITIONAL RESTRICTIONS OR REQUIREMENTS.

ALL INSTALLATIONS ARE SUBJECT TO THE APPROVAL OF THE AUTHORITY HAVING JURISDICTION.

Contact local building or fire officials concerning any installation restrictions or need for inspection of the rotisserie installation.



MODELS WITH CASTERS

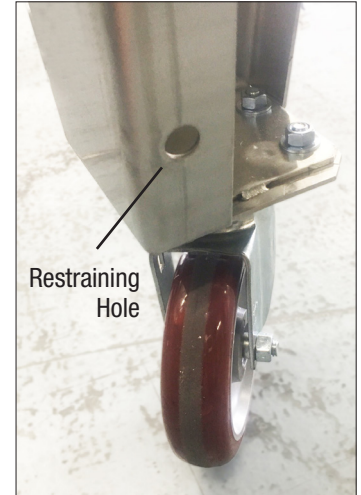
IMPORTANT NOTICE FOR GAS CONNECTION TO MOVABLE APPLIANCES

When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with either ANSI Z21.69 or CSA 6.16 and a quick disconnect device complying with ANSI Z21.41 or CSA 6.9. It must also be installed with restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer's instructions.

Utility hookups should be made in such a way as to allow mobility of the rotisserie for service and maintenance purposes.

ATTENTION INSTALLER: EQUIPMENT RESTRAINT MUST BE PROVIDED

Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping to limit the appliance movement. Use the restraining hole located on the left rear leg of the rotisserie cabinet to attach the restraining device(s) (see figure to right).

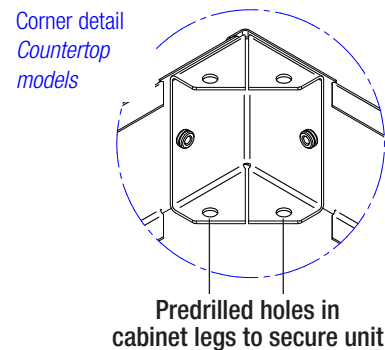
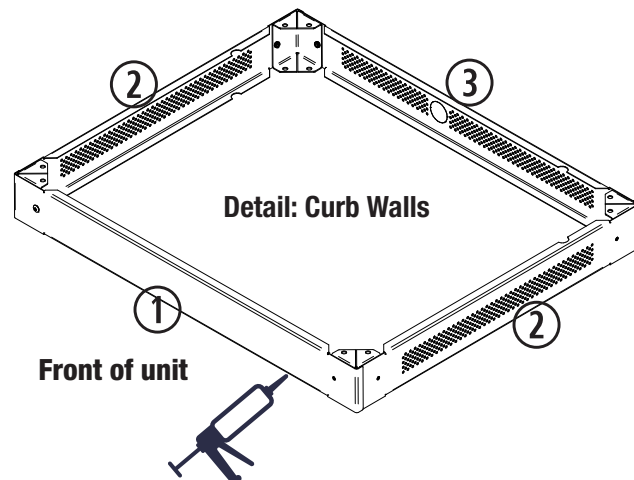


COUNTERTOP MODELS

TO SECURE THE ROTISSERIE TO THE COUNTER

- ☐ Remove the curb walls at the base of the unit to access the legs.
- ☐ Fasten the unit to the countertop using the 9.5 mm (3/8") holes in the bottom of each leg.
- ☐ Replace curb walls.

NOTE: ALL SIDES AND TOP OF UNIT MUST BE READILY ACCESSIBLE FOR SERVICE.



IMPORTANT: The equipment is required to be sealed to the counter top or floor to establish proper sanitary operation. Seal any small gaps between the oven and the counter top or floor with silicone. This is intended to prevent liquid spillage on adjacent surfaces of the counter top or floor from passing under inaccessible portions of the equipment.

**FACTORY SPECIFIED INDIVIDUAL BURNER MANIFOLD PRESSURES FOR WS-GVR MODELS**

Burner	Natural Gas (NG)	Propane (LP)	Propane (HLP)
SV-1 (Flame Post)	3.5" W.C.	9.0" W.C.	7" W.C.
SV-2 (Left IR Burner)	5.0 W.C.	10.0 W.C.	9.0" W.C.
SV-3 (Right IR Burner)			

MAXIMUM HOURLY BTU INPUT RATES FOR WS-GVR MODELS

Model	Natural Gas (NG)	Propane (LP)	Propane (HLP)
WS-GVR	115,000	115,000	115,000

The installation of this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 or The Natural Gas Installation Code CAN/CGA-B149.1 as applicable.

The gas control valves that operate the burners are located behind the rear service panels. SV-1 controls the Flame Post Burner. The manifold pressure is checked at the outlet port on the SV-1 gas valve.

SV-2 and SV-3 control the left and right Infrared (IR) Burners. The manifold pressures are checked at the outlet port on the individual gas valves.

The burner manifold pressures have been adjusted and tested at the factory. A variety of factors can influence these pressures, so be sure to test the individual burner manifold pressures and adjust the valves as necessary to achieve the required pressures.

NOTE: The gas valves are shipped in the **ON** position.

GAS CONNECTION

IMPORTANT: This appliance (except countertop models) is equipped with casters. It must be installed using the casters supplied with a connector complying with ANSI Z21.69 or CAN/CGA 1-6.9 and a quick disconnect device complying with ANSI Z21.41 or CAN 1-6.9. It must also be installed with restraining means to guard against transmission of strain to the connector.

The Wood Stone gas-fired rotisserie is equipped with a 3/4-inch FNPT gas connection (see the UTILITY CONNECTIONS section for exact location). Have a licensed gas installer provide the hook-up and test all fittings and pipe connections for leaks. Use approved gas leak detectors (soap solutions or equivalent) over and around the fittings and pipe connections. **DO NOT USE A FLAME TO TEST FOR LEAKS!**

All gas piping up to the oven must have a minimum inside diameter of 3/4", including all fittings and shut off valves, which should be of the full flow type.

Wood Stone recommends that the rotisserie be equipped with a manual, individual shutoff valve, located between the oven and the main gas supply, and that this shutoff valve (supplied by others) be left readily accessible. Wood Stone also recommends that inspection and maintenance of the burners and gas piping connections of this appliance be performed at regularly scheduled intervals and only by professional gas appliance service agencies.

Maximum inlet gas pressure must not exceed 14" W.C. (1/2 psi)



GAS INLET PRESSURE

For ovens running on natural gas, a minimum inlet pressure of 6" W.C. is recommended to ensure optimum oven performance. Incoming gas pressure below this range will affect oven performance, the lower the pressure the greater the negative impact. If the gas supply pressure is greater than 14" W.C. (1/2 psi), an external regulator, supplied by others, is **REQUIRED** to lower the gas pressure to the acceptable range. Issues caused by low or high gas pressure are installation issues, and will not be covered under the Warranty.

For ovens running on Propane (LP), the minimum recommended inlet pressure to ensure optimum oven performance is 11" W.C. For Propane (HLP) the minimum recommended inlet pressure to ensure optimum oven performance is 10" W. C. Incoming gas pressure below this range will affect oven performance, the lower the pressure the greater the negative impact. If the gas supply pressure is greater than 14" W.C. (1/2 psi), an external regulator, supplied by others, is **REQUIRED** to lower the gas pressure to the acceptable range. Issues caused by low or high gas pressure are installation issues, and will not be covered under the Warranty.

For all installations, follow best practices for proper gas line pipe sizing for the line serving the oven. To insure proper operation, all gas piping and fittings leading up to the oven should have an inside diameter equal to or greater than that of the oven gas connection. Also make sure that a readily accessible shut off valve (supplied by others) is installed near the oven, and in accordance with all applicable codes. Shut off valves must be of the full-flow type, and not introduce any restriction into the gas line.

Use a properly sized flexible pipe and quick disconnect device approved for this application. When using a flexible connector make sure that its design does not present any reduction in pipe diameter or other restriction. Rotisserie issues caused by improper pipe sizing, improper shut off valves, restrictive connectors, or any other deficiency in the gas supply design or installation will not be covered under the rotisserie warranty.

Countertop models may be hard-piped if necessary.

GAS CODE LIMITATIONS

The installation of this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 or The Natural Gas Installation Code CAN/CGA-B149.1 as applicable.

The appliance and its individual shutoff valve (supplied by others) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 14" W.C. (1/2 psi) (3.45 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve (supplied by others) during any pressure testing of the gas supply piping system at test pressure, equal to or less than 14" W.C. (1/2 psi) (3.45 kPa).

**ELECTRICAL**

120 VAC 1.3 A, 60 Hz or 220–240 VAC, .4 A, 60 Hz. Detachable cord set is supplied with the unit. (NEMA 5-15 plug for 120 VAC, by others for 220–240 VAC.) Supply a grounded 3-prong receptacle. **Do not cut or remove the grounding prong from the plug.**

ELECTRICAL CODE LIMITATIONS

Electrical grounding: This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.2 as applicable.

WATER

Cold water supply to the 1/4" FNPT water inlet at the back of the rotisserie.

DRAIN

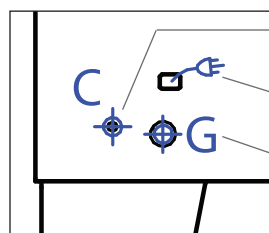
A 1-1/2" drain outlet tube at the bottom of the rotisserie is provided. This outlet must be connected with a standard slip fitting to an indirect waste pipe and discharge by means of an air gap in accordance with all applicable plumbing codes. The indirect waste pipe should discharge into a drain system by means of an air gap that is serviced by a grease trap that can handle 3–4 gallons per minute (to accommodate emptying the full cabinet at the end of the day).

This appliance must be installed with an approved backflow prevention device (supplied by others), in accordance with local and national plumbing codes.

On countertop models, the indirect waste pipe may be installed down through the countertop. Alternatively, using a 1-1/2" drain elbow (available at any hardware store) in place of the provided straight fitting will allow routing out the side or back of the unit. If routed using the elbow, it will be necessary for the installer to cut the appropriate hole in the side or back of the rotisserie.

UTILITY CONNECTION LOCATIONS**Rear view**

(Standard utility placement)



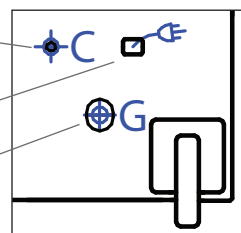
Water Inlet (C)
1/4" FNPT

IEC Electrical Connection
Cord set (provided)

Gas Inlet (G)
3/4" FNPT

Bottom view

(Optional utility placement)

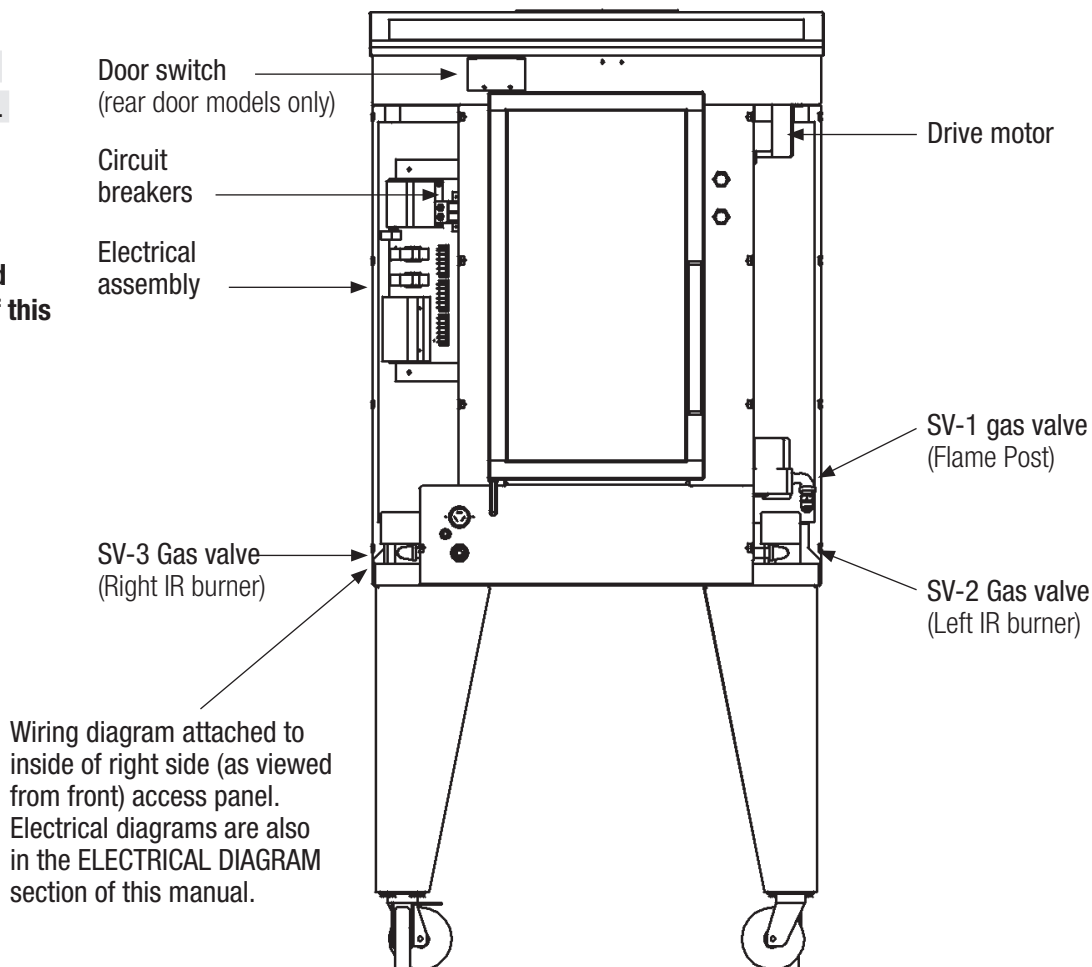




REMOVE REAR CORNER PANELS TO ACCESS GAS VALVES AND ELECTRICAL COMPONENTS.

Rear Corner Panels must remain removable for service. See required clearance on page 10 of this manual.

Diagram shown with optional rear door



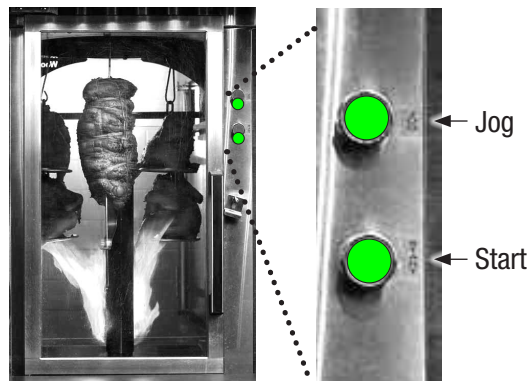
FRONT CONTROLS



START - STOP - JOG - IR - WATER

NOTE: Pressing the **RED** stop button at any time will stop drum rotation and turn off the burners.

REAR CONTROLS (WITH OPTIONAL REAR DOOR)



Additional Controls located on the back, to upper right of the doors, on models with optional rear door.

NOTE: Opening the rear door (if equipped) will stop drum rotation and turn off the burners.

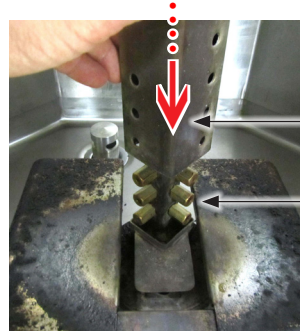


1. Make certain all utilities are connected, the unit is installed under a Type 1 Listed Exhaust Hood and the Fan for the Exhaust Hood is turned on.



Drain
Stand
Pipe

2. Install the Drain Stand Pipe into the rotisserie drain.



Flame
Post
Guard

Flame
Post

3. Make sure the Flame Post Guard is installed over the Flame Post Burner.



4. Install IR Burner Reflector Plates at the base of the left and right IR Burners.

5. Turn the Water Knob on the front panel to fill the water bath until the water begins to drain out the holes in the Drain Stand Pipe. Then reduce the flow to a trickle while the unit is in operation.

The water bath must be filled to prevent heat damage to the rotisserie cabinet. Plus the water simplifies cleaning. The warmed flowing water carries the grease easily and safely out of the cabinet and down the drain (which must be connected to a grease trap).

6. With the rotisserie OFF, you may load the unit from the back door (if equipped), or from the front. **TO AVOID BODILY INJURY, NEVER REACH INTO THE ROTISSERIE WHEN IT IS RUNNING.** Load the spits and hang them onto the drum at the top of the rotisserie interior. The total combined load of all the spits should not exceed 100 lbs. Hang the spits so that the load is distributed evenly.

Use the **JOG** button (green button near the center of the front panel) as necessary to rotate the drum when hanging the spits. On units equipped with a rear door, there is also a **JOG** button located on the back, next to the door. The drum will turn only while the button is depressed—release the button to stop the rotation. The burners do not fire when using the **JOG** function.

7. Press the **START** button (green button on the left) to fire the center Flame Post and start rotation automatically. The infrared burners will light and cycle according to the **IR TIMER KNOB** setting from 0–100%.

The Timer is calibrated as a percentage of 10 minutes, i.e. 60% = 6 minutes ON followed by 4 minutes OFF. Turning the **IR TIMER KNOB** clockwise increases the percentage of time that the burners cycle remains on.

On the units equipped with a rear door, there are also a **START** and **JOG** buttons located on the upper back, next to the right of the door. **Always wait 5 minutes before relighting the burners.**

8. The rotisserie comes standard with a variety of spits and accessories including bird bells, small item skewers and rib/meat hooks.

Ten Spit Models: There are ten (10) spit locations (stations). Up to three (3) bird bells may be hung from each station, but birds cannot be cooked at adjacent stations due to space limitations. This gives the rotisserie a capacity of (15) birds.

Six Spit Models: There are six (6) spit locations (stations). Up to three (3) bird bells may be hung from each station. This gives the rotisserie a capacity of (18) birds.

**ROUTINE CLEANING OF THE ROTISSERIE CABINET INTERIOR**

See next page for illustrated version of these instructions.

- ☐ Pull out the drain stand pipe and allow the water to flow down the drain.
- ☐ Remove the two Infrared (IR) Burner Reflectors at the base of each side IR Burner for cleaning.
- ☐ Lift the center Flame Post Guard straight up off the Flame Post.
 - ☐ Scrape, if necessary, then wash by hand or in dishwasher.
- ☐ With a warm damp cloth, wipe up any grease remaining in the cabinet.
- ☐ Then use a clean dry cloth to dry and polish the surface.

IMPORTANT: Do not to get liquid onto the center Flame Post Jets, the side Infrared Burners or the Igniters.

- ☐ Be careful not to wipe or spray onto the Infrared Burners or Jets.
- ☐ Do not touch or attempt to clean the Igniters located near the top of each burner.
- ☐ The Flame Post Guard must be lifted off of the center Flame Post for cleaning. **NOTE:** The Flame Post should never be wiped down or cleaned in place as the jets will clog. The correct way is to always lift the Flame Post Guard off the center post and manually wash while it is off the center post. When replacing Flame Post Guard, be careful to line up the holes correctly with the Jets.

CLEANING THE ROTISSERIE CABINET EXTERIOR

- ☐ All exposed surfaces of the rotisserie should be wiped clean as necessary (or daily) using an approved mild cleaning solution.
- ☐ Be careful not to get excess liquid into any of the switches or controls.
- ☐ Stubborn residues may be removed using a non-metallic scouring pad.
- ☐ When scouring stainless steel, scrub with the grain to avoid scratching the finish.

CLEANING THE GLASS

Use hot soapy water to remove most of the grease splatters, then an appropriate glass cleaner to clean the glass. **Do not** use any abrasive cleaners or pads on the glass doors.

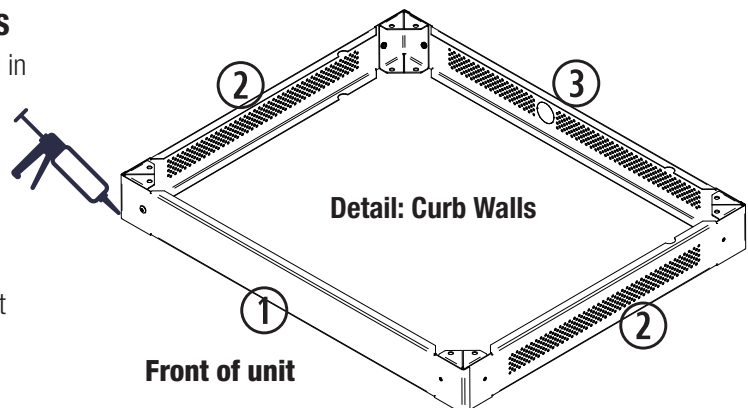
CLEANING THE ACCESSORIES

All rotisserie attachments (spits, forks, etc.) should be cleaned between uses using an approved mild detergent, hot water and sanitizing agent. Alternatively, these items can be cleaned in a dishwasher.

PERIODIC CLEANING UNDER COUNTERTOP MODELS

The 4" Curb Walls at the base of the unit can be removed in the order indicated below: front, sides and then rear. Each of the four walls is secured by two screws.

IMPORTANT: The equipment is required to be sealed to its mounting surface to establish proper sanitary operation. Seal any small gaps between the base and mounting surface with silicone. This is intended to prevent liquid spillage on adjacent surfaces from passing under inaccessible portions of the equipment.

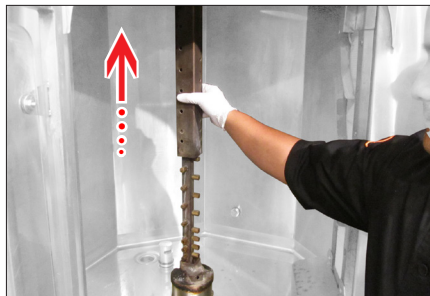




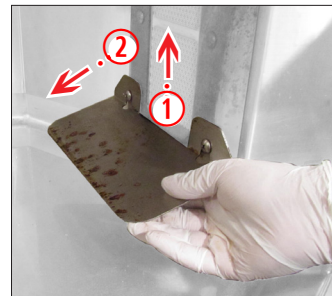
ROUTINE CLEANING PROCEDURE



Lift out Drain Stand Pipe.



Lift Flame Post Guard completely off
Flame Post Burner



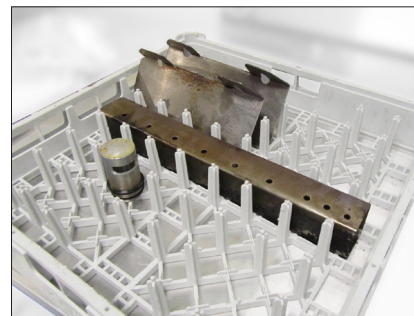
Lift up and pull out the two
IR Burner Reflectors.



If serious buildup, place parts on sheet
pan, outside of rotisserie.



Scrape off debris with putty knife.



Wash parts in dish machine or manually
in sink using aproved dishwashing
methods (wash, rinse, sanitize).



DO NOT wipe Flame Post Jets.



DO NOT wipe IR Burners.



DO NOT wipe Igniters.

Scrape build-up from
Flame Post base
with putty knife.



DO NOT allow debris into
holes at Flame Post base.

**ROUTINE PREVENTATIVE MAINTENANCE**

- ☐ Clean the rotisserie daily as described in the Cleaning section of this manual.
- ☐ Periodically check control switches and glass mounting hardware for tightness.
- ☐ Retighten any loose switch bezels or mounting hardware as necessary.
- ☐ Periodically inspect the condition of the power supply cord.
- ☐ Refer to the exhaust hood manufacturer's recommendations for inspection, maintenance and cleaning.

TROUBLESHOOTING AND REPAIR**IF YOU EXPERIENCE A PROBLEM WITH THE ROTISSERIE...**

- ☐ Make sure that the power cord is securely plugged into the rotisserie and a functioning electrical outlet.
- ☐ Make sure the gas supply is connected to the rotisserie and turned ON.
- ☐ Make sure the hood system is turned ON.

If the rotisserie is still not functioning properly, please call Wood Stone at 1-800-988-8103. You may reach us 24 hours a day-seven days a week. Our normal service hours are 8am to 5pm Monday-Friday Pacific Time. If you call during non-business hours, follow the instructions for emergency service, and a factory technician will promptly return your call.



The **GVR Smoker Tray** is an optional stainless steel, dual compartment tray, designed to create smoke in the Whatcom GVR. It sits on the floor of the gas-fired rotisserie, on either side of the Flame Post. The smoke tray acts as a flavor enhancer as well as imparting the distinctive aroma of a wood-fire.

The GVR Smoker Tray is designed to use a maximum of about a half pound of wood chips to create smoke. Properly managed, it will provide smoke for approximately 45 minutes to 1 hour before needing wood replenishment.

CAUTION: Keep the Smoker Tray covers on except when refilling.

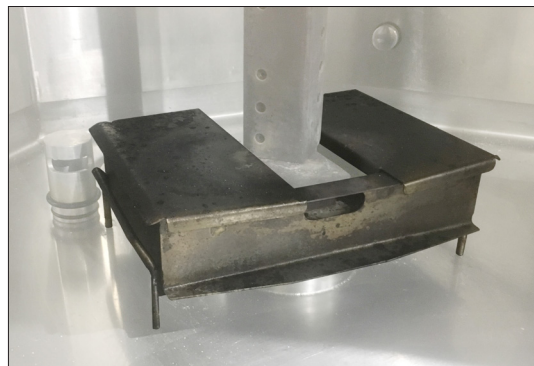
CLEANING

Remove the left and right side tray covers and scrape off the burnt on grease. **CAUTION:** Always consider the Smoker Tray and its contents to be very hot. Use insulated gloves.

The covers can be cleaned with oven cleaner, following the manufacturer's usage recommendation.

EMPTYING THE SMOKER TRAY

- ☐ Remove the left and right tray covers. **CAUTION:** Always consider the Smoker Tray and its contents to be very hot. Use insulated gloves.
- ☐ Slide the base of the unit out of the rotisserie.
- ☐ Place ashes into a metal container with a tight fitting lid.



DISPOSE OF ASH PER THE FOLLOWING:

1. Place ashes into a metal container with a tight fitting lid.
2. Place the closed container of ashes on a non-combustible floor or on the ground.
3. Place the closed container of ashes well away from all combustible materials, pending final disposal.
4. Retain the ashes in the closed container until all the cinders have thoroughly cooled. Ashes can then be disposed of safely.

Wood Stone's stainless steel Particle Shovel and Double Compartment Ash Dolly disposal system offer a safe and convenient way to dispose of ash. Specification sheets may be viewed on the Wood Stone website under Tools & Accessories.

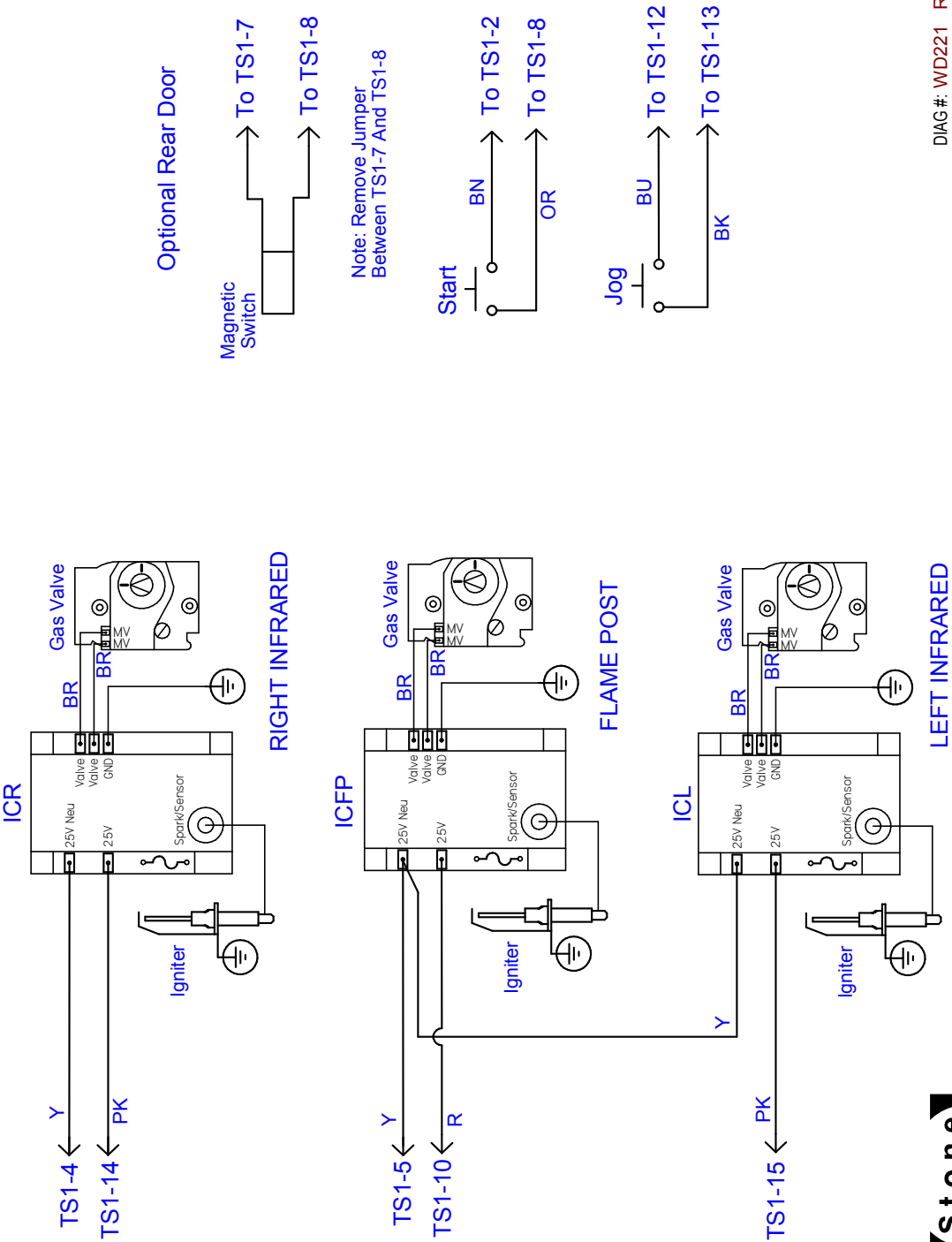




120 VAC MODELS

This electrical schematic diagram can also be found affixed to the inside of the rear service panel of the rotisserie.

Whatcom Vertical Gas Rotisserie - 120 Volt
Electrical Diagram



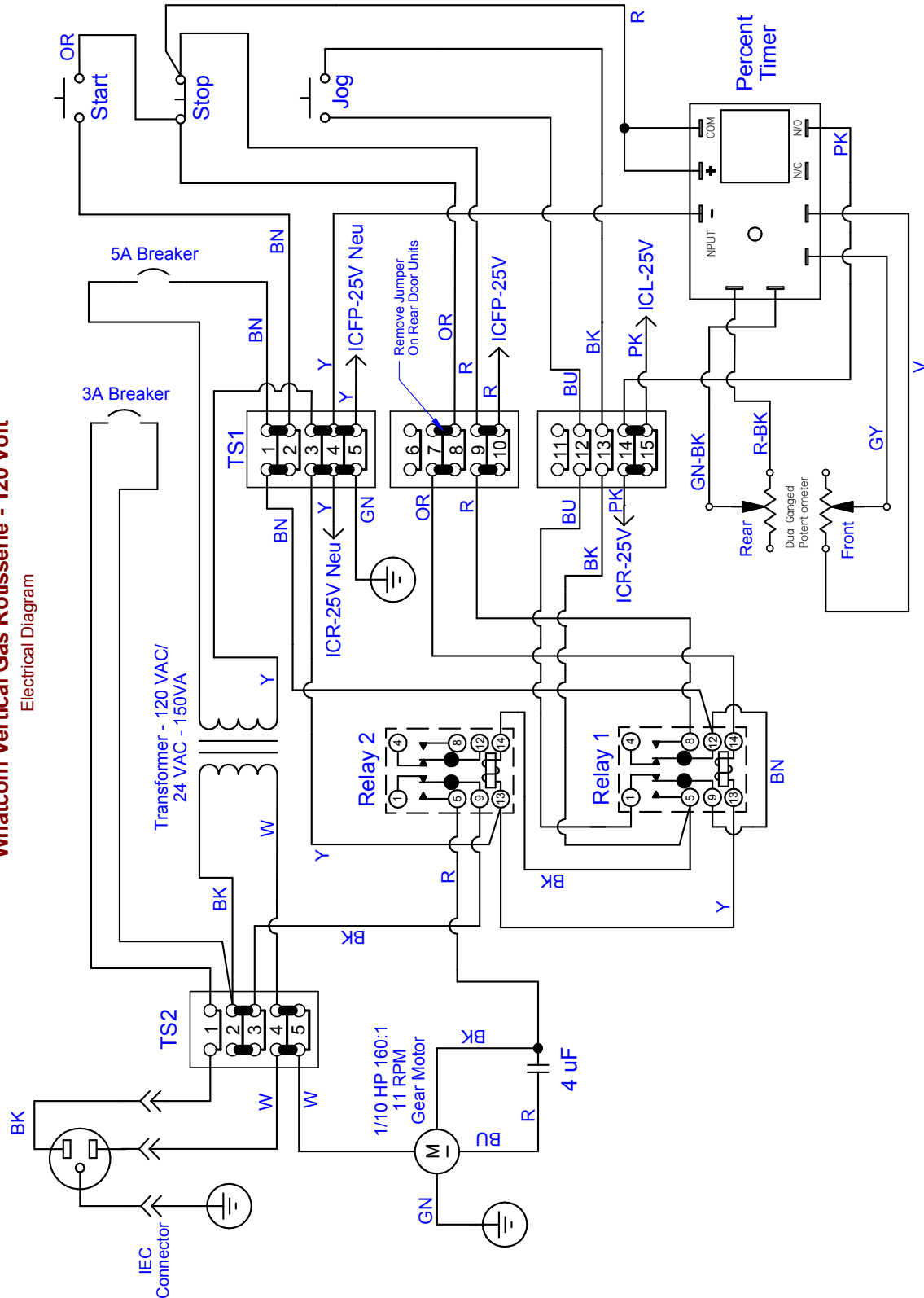
DIAG #: WD221 Rev. 0
SHEET: 1 of 2
DATE: 2/4/2014



120 VAC MODELS

This electrical schematic diagram can also be found affixed to the inside of the rear service panel of the rotisserie.

Whatcom Vertical Gas Rotisserie - 120 Volt
Electrical Diagram



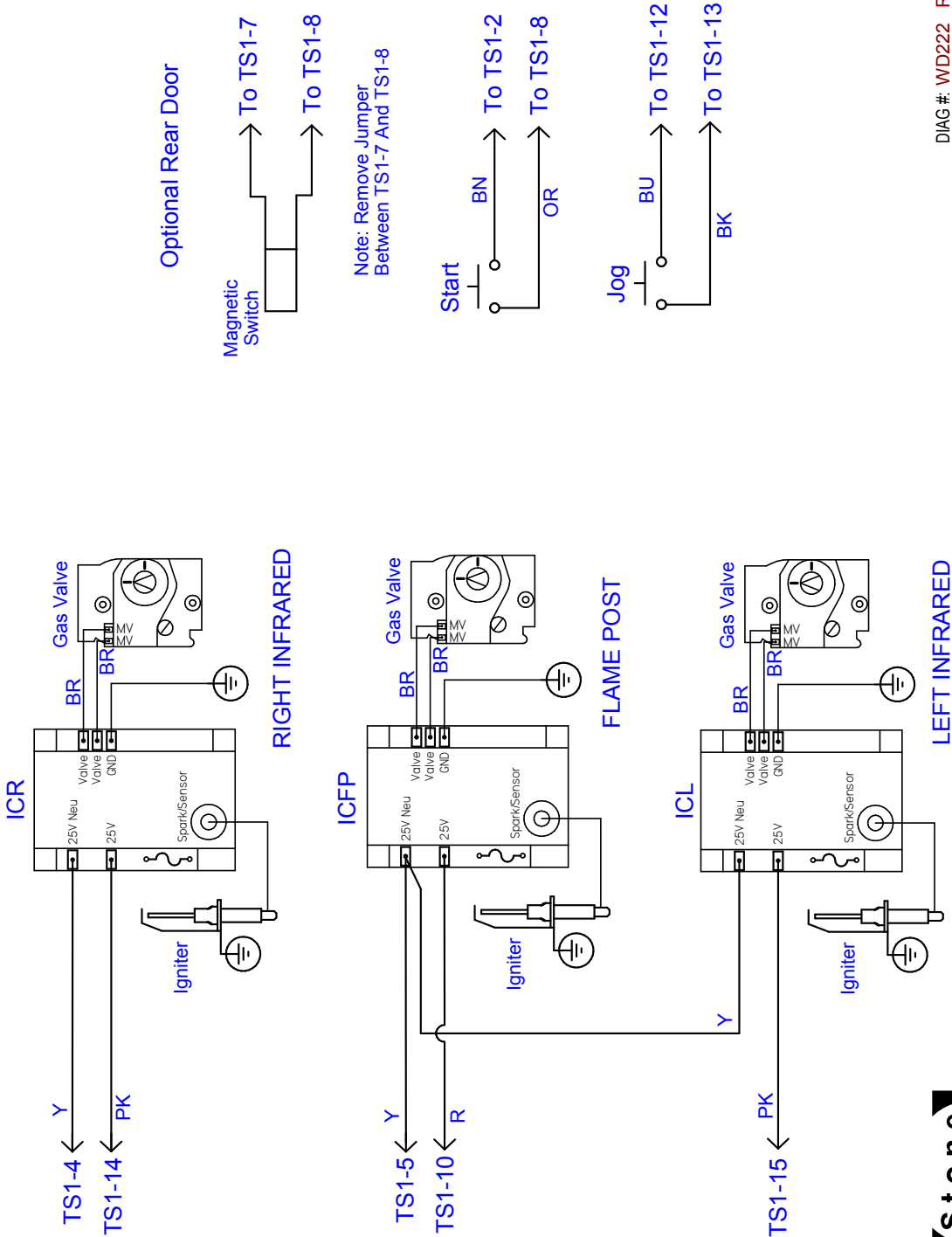
DIAG #: WD221 Rev. 0
SHEET: 2 of 2
DATE: 2/4/2014



240 VAC MODELS

This electrical schematic diagram can also be found affixed to the inside of the rear service panel of the rotisserie.

Whatcom Vertical Gas Rotisserie - 240 Volt
Electrical Diagram

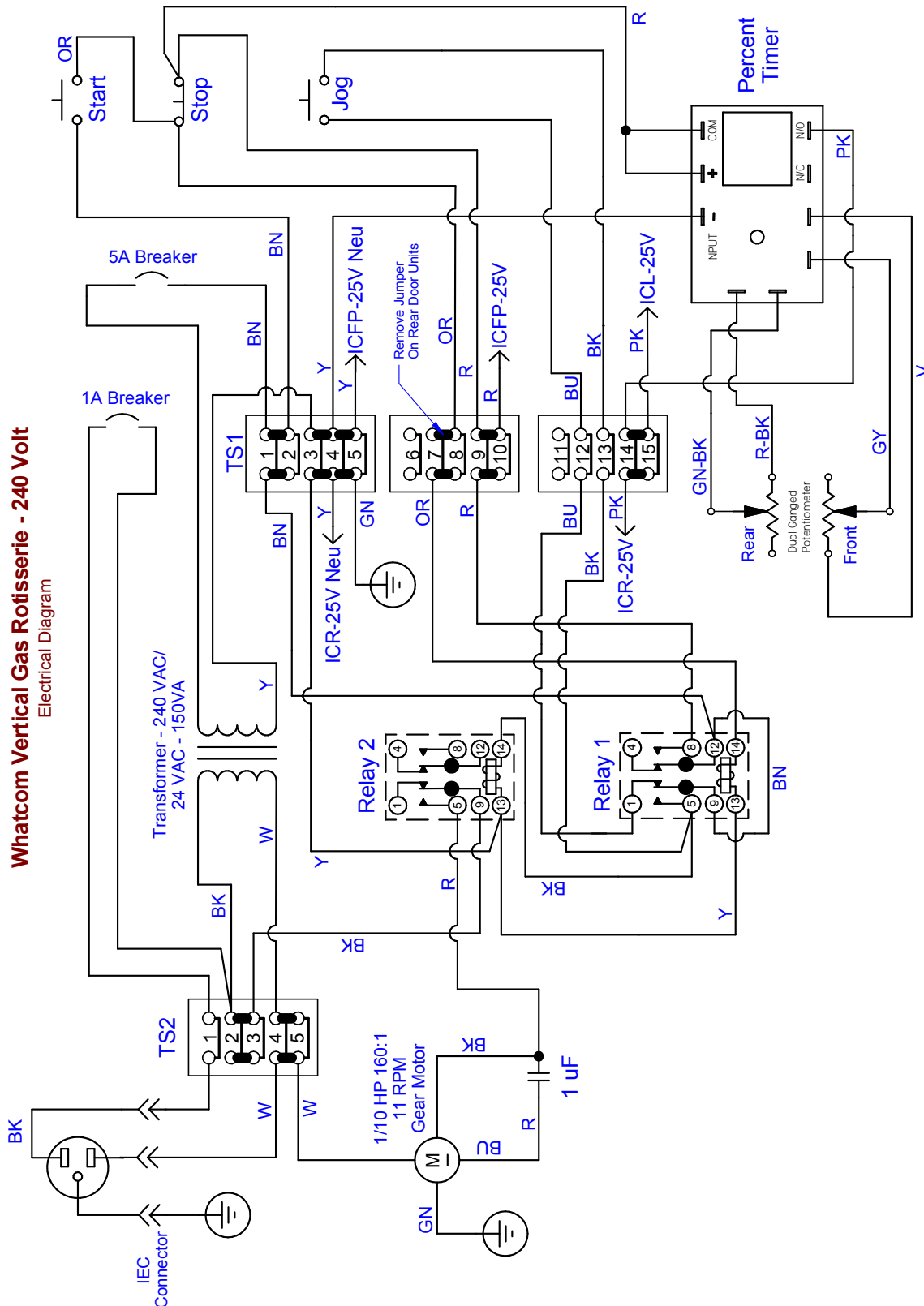


DIAG #: WD222 Rev. 0
SHEET: 1 of 2
DATE: 2/4/2014



240 VAC MODELS

This electrical schematic diagram can also be found affixed to the inside of the rear service panel of the rotisserie.



DIAG #: WD222 Rev. 0
SHEET: 2 of 2
DATE: 2/4/2014

**ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE**

Wood Stone warrants its equipment to the original purchaser against defects in material or manufacture for a period of one year from the original date of purchase, subject to the following exclusions and limitations.

Please contact the factory first at 1.800.988.8103 or 1.360.650.1111, seven days a week. Our normal business hours are 8am to 5pm Pacific time Monday–Friday. If calling during non-business hours, follow the recorded instructions for emergency service and a Wood Stone technician will get back to you promptly.

EXCLUSIONS

The warranties provided by Wood Stone do not apply in the following instances:

1. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer; proper installation procedures are prescribed by the Wood Stone Installation and Operation Manual.
2. In the event the equipment is improperly or inadequately maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone Installation and Operation Manual. Burner problems resulting from debris or ash in the burner well will not be covered by the warranty. Call with questions regarding maintenance frequency.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal or improper use or is otherwise not attributable to defect in material or manufacture.
4. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
5. In the event that the rating plate has been removed, altered or obliterated.
6. On parts that would be normally worn or replaced under normal conditions.
7. Scratches or damage to the surfaces due to improper cleaning or normal wear and tear.

If any oral statements have been made regarding this appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Wood Stone shall be the repair and/or replacement, at the option of Wood Stone, of the appliance or component or part thereof. Such repair or replacement shall be at the expense of Wood Stone with the exception of travel over 100 miles or two hours, overtime, and holiday charges which shall be at the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the original warranty for any period of the appliance or for any component or part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Wood Stone with new or functionally operative parts. The liability of Wood Stone on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

TO SECURE WARRANTY SERVICE

If you claim a defect covered by this Limited Warranty, contact:

Wood Stone Corporation, Attn: Service Department, 1801 W. Bakerview Rd., Bellingham, WA 98226 USA
Phone 1.800.988.8103 or 1.360.650.1111



WOOD STONE CORPORATION

1801 W. Bakerview Rd.

Bellingham, WA 98226 USA

Toll Free 800.988.8103

Tel 360.650.1111

Fax 360.650.1166

www.woodstone-corp.com

An ongoing program of product improvement may
require us to change specifications without notice.